



Entrées & Sides

House Baked Baguette 8 V
French Butter

Garlic Bread 10 V

Dip Plate 15 V
Turkish Bread, Dukkah
Dip, Olives
#Brookland Valley Estate Chardonnay

Charcuterie Plate 36
Continental Meats, Meat Croquette,
Cider Onions, Pork Rilette, Parfait, Feta,
Sundried Tomato, Olives,
Pickled Vegetables, Baguette
#Grant Burge Pinot Rose

Duck Spring Rolls 17
Coriander, Chilli, Lime Dipping Sauce
& Kecap Manis
#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Sesame Crusted Tuna Loin 22 *
Som Tam, Tamarind, Candy Chilli,
Rice & Nori Crisp
Houghton Sauvignon Blanc

Beef Carpaccio 20 *
Salted Egg Yolk, Smoked Garlic Aioli, Rocket,
Tasmanian Pepper Leaf and Sweet Potato Wafer
#Brookland Valley Verse 1 Cabernet Merlot

Mushroom Arancini Balls 17 * VV
Tomato & Basil Sugo, Rocket
Brookland Valley Verse 1 Semillon Sauvignon Blanc

Rocket and Pickled Pear Salad 16 * VV
Chili Candy Nuts,
Apple Cider Vinaigrette
#Amberley Moscato Rosa

Hand cut Potato Wedges 10 * V
Sea Salt, Rosemary and Thyme, Flutes Aioli

Seasonal Asparagus 12 * V

*Gluten Free V Vegetarian #Suggested Wine Pairing



Mains

Flutes Signature Trio 49 *
Ocean Trout, Northern Barramundi,
Half Pemberton Marron,
Citrus Dressing, Goat Cheese, Macadamia &
Semi-dried Tomato Crumble
#Brookland Valley Reserve Chardonnay

Seafood Fettuccini Pasta 38
Prawns, Scallop, Barramundi,
Sundried Tomato Nutty Cream Sauce,
Spinach, Fennel, Grana Padano
#Grant Burge Pinot Rose

Rolled Chicken Breast 38
Carrot, Orange and Caraway, Sugar Snap Persille,
Polenta and Prosciutto
#Houghton Premium Release Shiraz

Native Five Spice Duck Leg 38 *
Celeriac Puree, Radicchio, Beetroot Sago,
Port & Orange Jus
#Houghton Premium Release Cabernet Sauvignon

Mi-Cuit Ocean Trout 37 *
(Cooked Medium-Rare Please let us know if you like it more cooked)
Hot Lightning, Pommes Anna,
Rouille, Lemon Myrtle Potato Paper
#Brookland Valley Estate Chardonnay

Sous-Vide Beef Fillet 44 *
Served Pink, Truffle Potato, Duck Fat Potato, Roasted
Onion, Shiraz Jus and Hollandaise, Shiraz Gel
#Brookland Valley Estate Cabernet Merlot

French Crepe 27 V
Roasted Pumpkin, Sundried Tomato, Goats Cheese,
Baby Spinach, Herb Salad and Zaater
Houghton Sauvignon Blanc

Dessert

Wattle and Baileys Crème Brulee 16
Pistachio, Saltbush and Lime Crumble,
Davidson Plum Droplets
#Amberley Moscato Rosa

Caramelised White Chocolate Delice 16 *
Salted Dark Chocolate Belgian Mousse,
Milk Chocolate Soil, Strawberry Lassi
#Juniper Estate Riesling

Vanilla Pannacotta 15 *
Passionfruit and Strawberry Salad
#Cape Grace Cane-Cut Chenin Blanc

Cheese Selection
1 Portion 16 - 2 Portions 24 - 3 Portions 34
Soft Cheese
Blue Cheese
Semi Hard Cheese
Flutes Nut Wafers, Dried Fruit & Nut Terrine,
Quince Paste, Water Crackers

*Gluten Free VV - Vegan #Suggested Wine Pairing